



Chocolate Chip Zucchini Bread

Ingredients

- 1 stick butter
- 1 1/4 cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 cup milk chocolate chips
- 1/2 cup walnuts
- 2 large eggs
- 1/2 cup vanilla yogurt
- 1 cup shredded zucchini, squeezed dry

Directions

Preheat the oven to 350 degrees F. Lightly butter one standard size loaf pan.

Whisk flour, sugar, baking soda, cinnamon and nutmeg in a large bowl. Then, add the chocolate chips and walnuts.

Whisk eggs, melted butter and yogurt in a medium bowl. Stir in the zucchini. Fold the zucchini mixture into the flour mixture until well combined.

Pour batter into prepared pan. Bake until a toothpick inserted into the center comes out clean, about 60 minutes.

Cool for 30 minutes before enjoying.

Recipe adapted from [Food Network's Zucchini Bread with Dried Cranberries and Vanilla Bean Glaze Recipe](#).